

Cucumber and Smoked Salmon Bites

1-2 cloves garlic, peeled
1 cup Greek yogurt
1 ripe avocado
1 T avocado oil
juice of 1/2 small lemon
1/4 tsp sea salt
1 English cucumber, sliced into rounds
4 oz Wild Alaska Sockeye Smoked Salmon
micro greens, to garnish

In food processor, combine garlic, yogurt, avocado, avocado oil, lemon juice and sea salt and pulse until combined. Place smoked salmon piece on slice of cucumber and place a dollop of avocado puree on top. Garnish with micro greens to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN